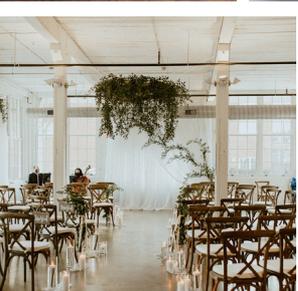
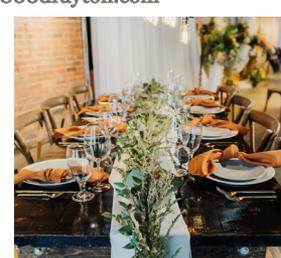
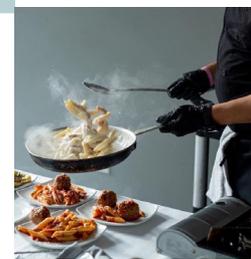




at

eighteen  hundred
DRAYTON

1800 Drayton Rd | Drayton, SC 29333
864.278.0210 | 1800drayton.com



Pricing

SATURDAY

- Draper Hall, \$3250
- The Opening Room, \$1250
- The Grand Lawn, \$1750
- The Drayton Plaza, \$750
- The Drayton Venue, \$3750
- The Drayton Venue and The Grand Lawn, \$4750
- The Private Dining Room at Dray, \$250

FRIDAY OR SUNDAY

- Draper Hall, \$2750
- The Opening Room, \$1050
- The Grand Lawn, \$750
- The Drayton Plaza, \$750
- The Drayton Venue, \$3250
- The Drayton Venue and The Grand Lawn, \$4250
- The Private Dining Room at Dray, \$250

MONDAY - THURSDAY

- Draper Hall, \$2250
- The Opening Room, \$950
- The Grand Lawn, \$1250
- The Drayton Plaza, \$600
- The Drayton Venue, \$2750
- The Drayton Venue and The Grand Lawn, \$3250
- The Private Dining Room at Dray, \$150

DAY EVENTS

Before 4:00 pm | Excludes Saturday

- Draper Hall, \$1000
- The Opening Room, \$80
- The Drayton Venue, \$2000
- The Private Dining Room at Dray, \$150

The room rental fee pays for the exclusive use of the room for your event for a twelve-hour time period. There are additional room fee charges if the event lasts longer than twelve hours.

The Venue



THE OPENING ROOM

Seats: Up to 56 seated or
100 standing

Featured AV: 70" Smart TV

Perfect for: Intimate lunches or
dinners, corporate
training, presentations,
and cocktail receptions.



DRAPER HALL

Seats: Up to 220 seated or
350 standing or theater style

Featured AV: Two large
projection screens

Perfect for: Ceremonies,
receptions, corporate events, musical
performances, viewing parties.



THE BOBBIN ROOM

Seats: Up to 30

Featured AV: 70" Smart TV

Perfect for: Intimate dinners, wine
tastings, board meetings,
or family celebrations.



DRAYTON PLAZA

Seats: 250

Features: Firepit & Bar

Perfect for: Casual events, wedding
ceremonies, pre-function receptions, or
comfortable gatherings.



THE PRIVATE DINING ROOM

Seats: Up to 45 people

Featured AV: 70" Smart TV

Perfect for: Intimate lunches or
dinners, parites, meetings.



THE GRAND LAWN is a 20,000
square foot lawn. This venue can be
tented and air conditioned, creating an
elegant venue for your wedding reception,
charity function, or business reception.

Breakfast & Brunch Station

Sunshine in the Morning \$14/person

assorted fresh baked croissants,
fresh fruit including berries & seasonal melon,
greek yogurt with fresh fruit puree & toppings,
fresh orange, cranberry, and grapefruit juices,
freshly brewed regular and decaf coffee

Down Home \$13/person

bread with jams & butter, scrambled eggs, bacon, sausage,
grits, home fries, fresh orange, cranberry, and
grapefruit juices, freshly brewed regular and
decaf coffee

Biscuits and Gravy \$14/Person

fresh baked biscuits with country sausage gravy,
scrambled eggs, bacon, breakfast potatoes, fresh fruit display,
fresh orange, cranberry, and grapefruit juices,
freshly brewed regular and decaf coffee

Huevos Rancheros \$14/Person

bacon, chorizo sausage, scrambled eggs, shredded cheese,
breakfast potatoes, jalapeno, red onion, diced tomato,
pico de gallo, guacamole, crema, roasted corn,
flour tortillas, hot sauce

Omelette \$15/person

chef attended and made to order with choices of:
swiss, cheddar, mozzarella, feta,
spinach, tomatoes, jalapenos, mushrooms, peppers, onions,
ham, bacon, sausage, pulled pork,
garlic, pesto, parsley, sriracha, salsa

French Toast Bar \$13/person

thick sliced french toast with choice of toppings:
mixed berry compote, whipped cream, lemon curd,
sauteed apples, candied pecans, bacon,
powdered sugar, maple syrup

Parfait Bar \$9/person
plain greek yogurt, with choice of toppings:
granola, flaxseed, seasonal fruit, chia seeds, honey

Mini Additions
croissants \$5 | pancakes \$4 | avocado toast points \$6
french toast shooter \$7 | parfait shooter \$6
baked brie bites with figs \$7
bacon \$3 | sausage \$3 | potatoes \$2
fruit \$5 | french toast \$5 | scrambled eggs \$4

A La Carte Items

Hand Helds \$9/person
bacon, sausage, potatoes, biscuits

Breakfast Burrito \$9/person
chorizo, eggs, pepperjack, pico de gallo, gaucamole

Egg Sandwich \$9/person
cheddar cheese and canadian bacon on brioche roll

English Muffin Sandwich \$7/person
sausage and scrambled eggs, american cheese

Avocado Toast \$9/person
pico de gallo

Bottomless Mimosa & Bellini Bar \$15/person
fresh squeezed orange juice, grapefruit juice,
cranberry juice, peach nectar, pama juice with
prosecco or brut champagne

Bloody Mary & Maria Bar \$9/drink
charleston bloody mix, zing zang mix, clamato juice,
pickled okra, bacon, shrimp, pearl onions, olives,
celery, pickled jalapeno, pepperoncini, pickle spears,
lemon, lime, pepper vodka, tito's vodka, el jimador tequila

Lunch Buffet

Garden & Gun Table \$18/person

field green salad with green apple, almonds, gorgonzola, golden raisins & red wine vinaigrette | panzanella salad with beans, roasted peppers, onion, chick peas, fresh rosemary, basil, diced tomato, garlic and focaccia red wine vinaigrette | penne with sausage, garlic, olive oil, fresh herbs | grilled umami marinated flank steak, roasted rosemary potatoes, asparagus and prosciutto | choice of dessert

Picnic on the Plaza \$19/person

classic caesar salad, garlic croutons, white anchovy, shaved parmesan | grilled skewers of marinated chicken and sausage, steak, bell peppers, mushrooms and red onion with pesto sauces | baked cod putanesca with olives, tomatoes, capers and garlic | sautéed broccolini with pancetta | choice of dessert

Backyard BBQ \$17/person

slow smoked barbecue pork, carolina cole slaw, home made pickles, carolina mac & cheese, soft brioche rolls, farmers market tossed salad with assorted dressings | choice of dessert

A Southern Lunch \$19/person

buttermilk battered chicken pieces fried to perfection, southern style potato salad, creamy cole slaw, marinated vegetable salad, fresh baked biscuits, southern green beans with bacon, choice of dessert

The Beef \$16/person

sliced roast beef, au jus, provolone cheese, caramelized onions, rolls, pickles, potato salad, tossed salad, brownies

Build your Box

Choose Your Entree

Wrap or Sandwich | \$13.49 per box

Turkey Club

turkey, american cheese, bacon, lettuce, tomato, mayonnaise

Roast Beef

pepper jack, tomato, red onion, lettuce, horseradish, dijon, mayonnaise

Chicken Caesar

grilled chicken, romaine, croutons, classic caesar dressing

Veggie Wrap | Vegan

roasted peppers, zucchini, onions, garlic, organic greens, sesame vinaigrette

Choose your side

pasta salad | potato salad | housemade kettle chips
garden salad with choice of ranch, champagne vinaigrette, caesar

Choose Your Dessert

blondie | double chocolate brownie | chocolate chip cookie

Build your Buffet

Select 1 Fried Chicken \$16 | Grilled Flank Steak with Chimichuri \$19
BBQ Pork \$19 | Baked Salmon with Champagne-Lemon Butter \$21
Grilled Chicken Breast with Mushroom Cream Sauce \$19

Select 2 Macaroni Salad | Potato Salad | Cole Slaw |
Greenbeans with Red Onions and Champagne Vinaigrette
Tomato and Cucumber Salad

Select 1 House Made Magic Cookie Bars Caramel
Blondies | Double Chocolate Brownies | Cannoli & Tiramisu
Seasonal Cobbler | Strawberry Shortcake

Break Snacks

Good Morning Drayton \$6.75/person

sliced fresh fruit display, fresh baked selection of baked goods, bagels & toaster, whipped cream cheese and butter, juices

Revitalizer \$6.75/person

drayton power bars: dried cherry almond, assorted mini muffins, whole apples, bananas, oranges, chopped fruit salad

The Health Nut \$6.75/person

hummus and pita chips, fig bars, vegetable display with avocado cilantro ranch, pb&j energy bites, mango coconut energy bites, mixed nuts

The Wake Up Call \$6.75/person

salted caramel chocolate chip cookies, blondies & brownies, salted pretzels, chips, granola bars

Hand Helds

- mini white castle sliders with pickles, mustard, onions, and cheese | \$3.25

- mini pork belly slider with pickled onions and fried arugula | \$4.25

- smoked pulled pork mini slider with sesame slaw and teriyaki bbq | \$3.25

- honey fried chicken biscuit sliders with tomato bacon jam | \$4

pimento cheese blt | \$4

Hors D'oeuvres

- assorted puff pastry pin wheels | \$2.25
- spinach and artichoke mushroom and gouda chorizo and mustard
- classic southern tomato pie | \$2.95
- mac & cheese bites | \$2.25
- white truffle and prosciutto pimento and sriracha cheesy crab and herb
- deviled egg station | \$2.25
- smoked salmon sriracha and smoked bacon avocado and jalapeno classic
- assorted mini quiche | \$2.25
- lamb lollipops | \$5
- beef wellington | \$3
- mushroom tarts | \$2.25
- buffalo chicken skewer with bleu cheese sauce | \$2.95
- crab imperial stuff mushrooms | \$5
- battered chicken & waffle bites with maple glaze | \$2.25
- candied bacon | \$3.25
- applewood smoked jalapeno smoked pecan
- bacon wrapped shrimp with horseradish mustard | \$3.25
- prosciutto wrapped scallops | \$3.95
- dips and chips | \$2.50
- buffalo chicken dip spinach artichoke dip crab dip
- mini crab cakes with blistered corn relish, remoulade | \$2.75
- caprese skewer with a balsamic glaze | \$2.25
- spicy tuna wontons with cusabi | \$3.25
- fried prosciutto wrapped asparagus with truffle oil and black pepper parmesan vinaigrette | \$3.25

Action Stations

Action stations are designed to be enhancements or combined to create a full dining experience.

Grazing Tables \$9/person

cured meats, crostini, pita, roasted olives, hummus, assorted cheeses, pickled and fresh vegetables

*The Noodle Bar** \$14/person

assorted rice and egg noodles, chicken, beef, shrimp, broccoli, watercress, carrots, peppers, onions, mushrooms, garlic, peanuts, sesam, szechuan sauce or classic soy-sesame glaze, handashi

*South of the Border Quesadilla** \$14/person

chicken, pulled pork, manchego, cheddar, jalapeno jack cheese, fresh pico, guacamole, sour cream, salsa, refried beans

*Italian Stallion Pasta Station** \$15/person

penne pasta and cheese tortellini tossed to order in your choice of: alfredo, marinara, or garlic oil
with a selection of:
italian cheeses, herbs, mushrooms, chicken, bacon, ham, assorted roasted vegetables

*Slider Station** \$13/person

certified angus beef sliders, grilled to order, served on brioche buns with an array of toppings including, lettuce, tomato, pickles, red onion, roasted jalapeno, sautéed mushrooms, chopped bacon, fried prosciutto, chipotle ketchup, served with kettle chips

*Shrimp & Grits Station** \$14/person

shrimp, bacon, lowcountry gravy, sauteed peppers and onions, scallions

Do the Mashed Potato \$12/person

mashed potatoes, stoned ground grits, assorted cheese, chopped bacon, scallions, herbs, sour cream whipped butter, fried leeks, hay stack onions, sausage, truffle oil, lobster cream sauce

Tacos & Nacho Bar \$14/person

fajita steak, chicken, queso, chorizo, assorted lettuce, slaw, onions, refried beans, cheeses, tomato, jalapeno, pico, salsa, blistered corn, sour cream guacamole, flour tortillas, nacho chips

Raw Bar \$Market Price

assorted chilled seafood, clams, mussels, crab claws, shrimp cocktail, lobster cocktail

Dawg Bar \$9/person

all beef hot dogs, kings hawaiian buns, potato rolls, onions, pickle relish, ketchup, mustard, chili, jalapeno, cole slaw, sauerkraut

Hummus Bar \$14/person

sweet potato, olive tapenade, roasted garlic, chimichurri, honey & fig, served with pita chips

**requires at least one attendant*



Eighteen Hundred Drayton

Taste of Drayton \$29/person

STATIONARY HORS D'OEUVRES - CHOOSE ONE:

- baked brie and puff pastry with a french bread crostini
 - spinach & artichoke dip with pita wedges
 - parmesan crusted chicken skewers with marinara
 - pulled pork sliders with carolina slaw

BUTLER PASSED HORS D'OEUVRES- CHOOSE TWO:

- pimento cheese blt's
- crab cakes with blistered corn relish
- mac & cheese bites: white truffle sprinkled with prosciutto, pimento and sriracha, cheesy crab bites, or traditional 4 cheese
 - classic southern tomato pie
- chorizo pinwheels, whole grain mustard

CHEF-ATTENDED STATION AND BUFFET

- carved petite tenderloin au poivre | garden salad | roasted red potatoes | roasted vegetables | assorted dinner rolls



Wedding Packages

The Mill \$39/person

STATIONARY HORS D'OEUVRES - CHOOSE TWO:

- gourmet cheeses served with breads and crackers
- roasted vegetable display with pesto vinaigrette
 - chilled shrimp cocktail
- low country crab cakes with blistered corn relish
 - beef wellington
- prosciutto wrapped scallops

BUTLER PASSED HORS D'OEUVRES - CHOOSE THREE:

- mac & cheese bites: white truffle and prosciutto, pimento and sriracha, cheesy crab, or traditional 4 cheese
 - assorted puff pastry pin wheels filled with spinach and artichoke, sausage and mustard
 - classic southern tomato pie
- pimento cheese blt's • crab cakes with blistered corn relish

CHEF ATTENDED STATIONS

- carved petite tenderloin or pork loin served “au jus” with knotted rolls, horseradish cream, whole grain mustard | garden salad | roasted red potatoes | green beans with shallots and herbs | assorted dinner rolls

add-on: TUSCAN PASTA STATION \$10/person
penne pasta and cheese tortellini tossed to order in your choice of: alfredo, marinara, or garlic oil with a selection of: steak, chicken, bacon, ham, italian cheeses, herbs, mushrooms, assorted roasted vegetables



Dinner Buffets

Smoke & Mirrors BBQ \$19/person

real smoked pork butt, carolina gold & texas bbq sauces, garlic dill pickles, cole slaw, green beans with bacon, carolina mac & cheese, sweet rolls, tomato & cucumber salad | *add-on*: smoked st. louis ribs \$7

County Fry \$19/person

buttermilk battered fried chicken, fire roasted corn, yukon gold whipped potatoes, mixed green salad with assorted toppings, biscuits

Italian Farm House \$22/person

parmesan crusted chicken with blistered heirloom tomatoes, penne pasta al a vodka, bowtie pasta primavera, roasted vegetables, caesar salad, garlic bread

The Drayton \$29/person

roasted pork loin studded with garlic & thyme, whole grain mustard sauce, classic scallop potatoes au gratin, sauteed string beans with toasted almonds and garlic butter, farm fresh garden salad bar with assorted dressings

The Prime \$32/person

slow roasted herb encrusted prime rib, sweet vidalia onion and mushroom compote, au jus, red wine demi, horseradish cream, herb roasted chicken breast with hunter sauce, fresh baked rolls & butter, roasted fingerling potatoes, roasted vegetable medley

Low Country Boil \$32/person

shrimp, chicken, summer sausage, corn and potatoes, boiled in a spicy low country broth, tomato & cucumber salad, summer garden salad
add-on: whole lobster, market price

Great Steak! \$42/person

carved certified angus beef tenderloin, rich brandy peppercorn sauce, drayton steak sauce, grilled rosemary & thyme herb chicken breast, garlic herb roasted potatoes, sautéed asparagus, garden salad

Add To Any Of The Above price per person

Herbed Chicken \$6 | Baked Salmon \$7 | BBQ Chicken \$6
Fried Chicken \$6 | Sliced Roast Beef \$8

Desserts

Donut Station \$8/person

donut holes served with assorted toppings including toasted coconut, crumbled bacon, sprinkles, chocolate chips, assorted glazes, and sauces

S'mores Dessert Station \$9/person

build your own s'mores over an open flame with assorted cookies and chocolates

Strawberry Shortcake Station \$8/person

create your personal strawberry shortcakes by selecting from an array of gourmet items including lady fingers, pound cake bites, fresh strawberries, seasonal berries, whipped cream, raspberry and strawberry grand marnier sauces, and shaved white chocolate

Cheesecake \$8/person

mini cheesecakes, select three flavors: s'mores, strawberry, cookies and cream, chocolate chip, salted caramel, lemon blueberry, creme brulee, white chocolate raspberry, pumpkin spice

Assorted Pies and Tarts \$9/person

individual pies and tarts, select three flavors: key lime pie, caramel apple pie, cherry pie, blueberry pie, pumpkin pie, pecan pie, fresh peach tart, chocolate mousse tart, strawberry lemon tart, caramel apple tart



Beverage Service

Dray Catering provides a variety of ways to offer beverages to your guests while staying within your budget.

We offer three options for bar service

CASH | Guests pay for their own alcoholic beverages

CONSUMPTION | Price is based on estimated guest average. The actual charge for the bar will be processed the night of the event based on what is actually consumed.

OPEN | All alcohol is included at one price, no overages will be charged nor refunds processed.

With the above options are several variations



FULL HOST BAR

The host pays for all beverages with either a consumption or an open bar; there is no charge to your guests.



HOSTED BEER, WINE, SODAS CASH COCKTAILS

The host pays for the hosted beverages, such as beer, wine, and sodas. If your guest prefers to have a cocktail, they would pay for their own drinks.



HOSTED BAR TO SET DOLLAR LIMIT THEN SWITCH TO CASH BAR

This option has the bar hosted until a predetermined dollar limit is reached. Once that limit is reached, the bar changes to a cash bar.



HOSTED BAR TO SET TIME LIMIT THEN SWITCH TO CASH BAR

You may select to use this option if you are planning to have a cocktail hour prior to dinner service or if you are stopping hosted drink service at the bar during dinner.

Your event specialist would be happy to source brands or specific wines for your event!

Beverage Prices

Soft Drinks | \$2.00/person
Tea, Sweet or Unsweet | \$2.00/person
Tea, Soft Drinks | \$2.99/person

OPEN BAR
all inclusive

Beer and Wine | \$25/person up to 4 hours
House Liquor, Domestic Beer, Wine | \$28/person up to 4 hours
Premium Liquors, Domestic and Import Beer, Wine | \$39/person up to 4 hours

CONSUMPTION OR CASH PRICES

12 oz BEERS
Domestic | \$4.00
Import | \$5.00
Craft | \$6.00
Seltzer | \$5.00

LIQUOR
House | \$7.00
Premium | \$8.00
Super Premium,
Priced Per Item

HOUSE WINE
\$7.00 / Glass
\$28.00 / Bottle

HOUSE
CHAMPAGNE
\$29.00/bottle
or
\$4.00/Guest



A 20% Service Charge (taxable), 6% Sales Tax, 2% Hospitality Tax, and 5% liquor tax is added to all host beverages and host bars. Dray Catering reserves the right to refuse service of alcohol to anyone.

****Hosts and guests are not permitted to bring in their own alcohol****

BEVERAGE SERVICE LABOR CHARGES

One bartender is required per 75 guests. For cash bars, we may require extra bartenders even if the guest count is lower than 75 people. Bartender fee is \$75 per bartender. Additional selection of liquors, wines & beers available upon request.

SECURITY

Security is required when alcohol is being served. One officer is required for parties up to 249. An additional officer is required for events over 250. Each officer is \$40/hour. We will arrange security for you.

Late Night Snacks

Pretzel Bites Station \$8/person

soft pretzel bites served with whole grain mustard, honey mustard, dijon mustard, beer cheese, cinnamon sugar and icing

Out to the Ball Game \$10/person

beef sliders with caramelized onion, pulled pork sliders with carolina cole slaw

Fry Bar \$8/person

brined french fries, tator tots, and waffle fries served with beer cheese, bacon, scallions, chipotle ketchup, and ranch

Wingin' It \$9/person

dray's famous wings with choice of:
teriyaki bbq, buffalo, sriracha honey, ranch, bleu cheese

Flatbread Station \$8/person

flatbreads made on house made crusts, select two:
margherita, chicken artichoke,
goat cheese & caramelized onions, peach & balsamic,
bbq chicken, three cheese pesto spinach,
pear and gorgonzola, mediterranean

Popcorn Bar \$6/person

cheese popcorn, caramel and bacon popcorn, and butter popcorn

Cookies and Milk Station \$5/person

assorted miniature homemade cookies resting on top of shot glasses of cold milk



How To Book

1. Contact one of our event specialists to set up an appointment to tour and discuss the vision of your event.
2. Confirm the date is available with one of our event specialists.
3. Secure your date. The deposit for all events is \$500. It is non-refundable and will be applied to the final balance.
4. Meet with your event specialist to discuss menus, beverage service, and any special needs.
5. Your event specialist will draw up a contract with estimated costs. This can always be adjusted based on changed needs, new details that arise, and any new ideas. All changes must be finalized 10 days before the event.
6. Payment schedule – 50% of the outstanding balance is due 90 days prior to the event. 50% of the remaining balance is due 30 days prior to the event (bringing the total paid to 75%). The balance is due 10 days prior to the event.
7. Meet with your event specialist to finalize your day-of itinerary, vendor coordination, and floorplan
8. Enjoy your event!





1800 DRAYTON ROAD, SPARTANBURG, SC 29333
864-278-0210 | INFO@1800DRAYTON.COM
WWW.1800DRAYTON.COM